

Christmas gingerbread with icing

Cuisine: **Czech**

Food category: **Desserts**



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Company: **Retigo**



Program steps

Preheating: **175 °C**

1	Combination	50 %	Termination by time	00:08 hh:mm	165 °C	100 %	
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Ingredients - number of portions - 10

Name	Value	Unit
rye flour	140	g
plain flour 00	140	g
powdered sugar	210	g
honey	70	g
baking powder	5	g
chicken eggs	2	pcs
gingerbread spices	2	g
powdered sugar	170	g
white	1	pcs
vinegar	2	ml

Nutrition and allergens

Allergens: 1, 3

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	268.4 kJ
Carbohydrate	62.6 g
Fat	0.3 g
Protein	2.6 g
Water	0 g

Directions

Gingerbread dough:

From flour, sugar, eggs, spices, and baking soda we work a dough, to which we add honey and knead again thoroughly. Let rest in a cool place.

Then we roll the dough into a sheet about 4 mm thick and cut out or carve various shapes and bake them on a GN Vision Bake brushed with egg white according to the given recipe.

Basic egg white icing:

Sugar with egg white and a few drops of vinegar (lemon juice) we rub until the icing is shiny and smooth. If we want to draw on large gingerbreads with a brush, we separate it from the prepared icing for decoration and dilute it with vinegar (lemon juice).



Perforated aluminium
sheet, teflon coated